

## Aperitif

Elderflower Prosecco – 7.5

House Gin & Tonic – 6

Seasonal Garnish – ask for details

# Quadrant

- small plates & tapas -

## Allergens & Dietary Requirements

Please let us know prior to ordering –  
Thank you.

Available Monday, Thursday, Friday, Saturday 5pm – 9pm  
Sundays Roast Sharing Platters 12 – 7pm

## Light Bites

House Breads – Whipped herb butter, flaked sea salt **4.5**

Marinated Olives – Pickled vegetables, Olive oil **4.5**

Hummus – Homemade flat bread, Harissa, pomegranate **5**

A Bit Of Everything – A selection from all light bites to share  
for 2 or 4 guests **14** for 2 or **24** for 4

Arancini – Vegan cheese, roasted vegetable, harissa **5**

Antipasto – Selection of cold cured meats, roasted veg **7**

Whipped Goats Cheese – Honey, sherry vinegar, mixed seeds, Toasted ciabatta croutons **6**

## Veg & Side Dishes

Jack Fruit Soft Tacos – BBQ maple pulled jack fruit, roasted peppers, chilli flakes, spring onion **7**

Spiced Cauliflower Fritters – Turmeric, toasted cumin, coriander, Toasted almonds, pomegranate, lime, mango & coconut yoghurt **7**

Veg & Lentil Dahl – Homemade chickpea vegetable dahl, fresh chilli, homemade caraway flat bread, **6.5**

Warm Roasted Beetroot Salad – Roasted beets, pine nuts, shallots, sherry vinegar dressing, pomegranate & baby spinach, vegan feta cheese **6.5**

Sweet Potato Wedges – Twice cooked sweet potato, Harissa, Paprika, Black pepper, sea salt, garlic & parsley **6**

Halloumi Fries – Dressed in sweet chilli & garlic sauce, fresh coriander, spring onion, lime zest & chilli flakes **6.5**

Charred Sweet Corn – Corn on the cob portions charred grilled chilli powder, paprika, sea salt, black pepper, lemon oil **5.5**

Truffle Fries – Skin on French fries, truffle oil, sea salt & fresh chives **5**

## Meat & Fish

Bavette Steak – Garlic marinade, Salsa Verde, crispy shallots, cooked pink or well done **9.5**

Pulled Pork – Maple BBQ sauce, peppers, shallots, spring onion, soft tacos **7.5**

Buttermilk Chicken – Sweet chilli, sesame seeds, pickles, fresh mint & coriander **8**

Chorizo Crostini – Chorizo, jam green olive, shallots feta cheese, fresh chives on grilled sour dough **7**

Fish of The Day – We change this dish regularly to ensure we have the freshest seasonal fish available, ask a member of staff for details **8-10**

Prawn Cakes – Thai spiced, crisp, pan fried king prawn cakes, chilli dipping sauce & fresh lime **7**

Smoked Haddock Croquettes – Flaked smoked haddock, sea salt, lemon zest & homemade aioli **7**

## Desserts

Homemade STP – Sticky toffee, rum & date pudding, salted caramel sauce, vanilla ice cream **6**

Lemon & Lime cheese cake – Ginger biscuit base, lime zest meringue shards, raspberry coulis **6**

Double Chocolate Brownie – Dark chocolate brownie, white chocolate pieces, fresh raspberries, pistachio crumb & chantilly cream **6**

White Stilton – Oat crackers, pickled raisins, date & rum jam & fresh chives **7**

## Notes

Vegan & Vegetarian... We use vegan butter, vegan alternative cheeses and yoghurts (Excluding halloumi & whipped goats cheese) and keep all of our vegetarian dishes vegan friendly, so all veg dishes & light bites are suitable for a vegan diet.

Our flat breads are made with gluten free flour & our breadcrumbs are also gluten free but please notify staff when ordering of any allergies or dietary requirements to make sure we are aware.

Children are welcome at the restaurant during the evening, but we do not offer a childrens menu or alternatives from the current main menu, we do have a childrens roast portion available Sunday afternoons. If dining please ensure children remain seated at the table.